



REMEMBER WHEN? . . . Mr. and Mrs. Christopher Fred Fiesel of 1442 Carson St. were garbed in old-fashioned clothes and rode in a hay wagon way back in 1940 during the Factory Frolic parade on Sept. 28. Fiesel is one of the oldest, or THE oldest resident of Torrance, having farmed here 'way back in 1893 on the site of the present shopping district.



ROMANCE OF THE RANGE . . . After 23 years together Christopher Fred and Martha Fiesel still enjoy pattering about the kitchen and helping each other. Martha, who's the superb cook of the family, claims her husband is best at boiling water, but she likes to have him out with her white she's preparing one of her special German dishes. Both Fiesels hailed from the old country in the 1890's. Martha from Berlin and Fred from Stuttgart. (Herald Photo).

KITCHEN CONQUERORS
Old German Recipes Favored
By Wife of Oldest Resident

By MARJIE MEYER

This is all about a very good cook. It is also about one of the sweetest ladies in Torrance, who just happens to be married to the city's oldest resident.

Her name is Martha Fiesel, and in her hands are the recipes countless German cooks which have been passed down to her through generations of her family.

Now Martha, who with her husband, Christopher Fred, lives at 1442 Carson St., doesn't cook professionally. Nevertheless, during her lifetime she's fed many hungry people—all members of her family or her husband's.

Martha's age we don't know—like all smart women she won't divulge it. We do know that she came to the United States in 1890 from her home in Berlin, and lived in New York until 1929 when she married Mr. Fiesel.

The mouths she's fed? Well, one might try to add them up. Martha has a son and daughter by her first marriage, four grandchildren and four great-grandchildren.

When she married Fred he had 11 children, and his family now includes 15 grandchildren and four great-grandchildren. Imagine the holiday family parties!

Quantity is not the factor of Martha's cooking—we are considering, however. We asked her to give us some of her favorite recipes and after careful consideration she gave this one for Hasen Pfeffer.

A roasting rabbit is needed for this famous German dish—a rabbit meater than those of fryer age, but more tender than those used for stewing.

Cut the rabbit into pieces, and wash it, then place it in a deep crock or bowl and cover with a mixture of three parts vinegar to one part water. Add a tablespoon or more whole pickle spices, some lean raw bacon cut into small pieces, five or six broken ginger snaps, a bay leaf, a chopped carrot and a sliced onion. Soak for two or three days.

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Still Time to Start in Textile Painting Classes

Those who had no opportunity to start in the textile painting classes conducted at Vermont Supply, 809 Gardena boulevard, will be able to do so any time during the coming week.

A number of enthusiasts of this art started in a beginner's class yesterday, and any others interested should enroll for the Wednesday weekly classes at this time.

Information may be obtained by telephoning MEHLO 41535 or calling at the Vermont Supply. Instruction is provided for a nominal fee.

Advertisement

SAN FRANCISCO HOME OF NEWLYWED VOSSSES

Making their home in San Francisco are Mr. and Mrs. Arthur James Voss who repeated their wedding vows in a recent informal ceremony in Calvary Church of the Brethren, Los Angeles.

The bride is the former Joy Stiles Russel, daughter of Mr. and Mrs. Carl L. Stiles of 23007 Ardington Ave. For her nuptials she wore a dark brown sharkskin suit with pink accessories and a corsage of yellow and pink rosebuds.

Mrs. Mary Dyson, formerly of Torrance, was the single attendant to the bride and was attired in a gray suit with pink accessories and a corsage of coral carnations. LeRoy Dyson served as best man for Mr. Voss, who is the son of Mr. and Mrs. Walter Voss of Inkster, Mich.

The bride's aunt, Mrs. Alma Korber, hosted a reception for the newlyweds in her Ingleswood home immediately following the ceremony.

The new Mrs. Voss received her education in Torrance and has been making her home in Los Angeles where she was employed at Good Samaritan Hospital. Her husband attended schools in Michigan and has been in the Navy since 1943. He is stationed aboard the USS Marshall.



MR. AND MRS. ARTHUR JAMES VOSS
 . . . Wed in Los Angeles.

YWCA to Elect Slate For Branch

YWCA electoral members have received ballots for annual elections of the Torrance Branch Committee on Administration. Deadline for returning ballots is April 2 at 5 p.m.

Candidates for the five three-year offices are Mesdames W. C. Boswell, E. P. Foley, William Kuchs, Lee A. McCoy, Carl Mohler, Floyd Miller, Joseph Stuart Charles Wallace and Hilda Munroe.

Candidates for the nominating committee to serve through May, 1953, are Mesdames H. P. Jensen and John Steinbaugh. One of these will be elected to carry over from the 1952 committee.

Mesdames E. E. Clayton, W. E. Eckert, Robert Scott, A. G. Solomon and G. C. Van DeVenter are competing for four places on the nominating committee.

Results of the election will be announced by Mrs. J. P. Montague at the first annual meeting of the Torrance Branch April 3 at 6:30 p.m.

In this solution, turning the meat each day. Pour through a colander, making sure that the meat is quite dry.

Pour the solution into a deep kettle and simmer. Meantime, salt each piece of rabbit slightly and dip in flour. Fry in salad oil until golden brown and add to kettle. To the oil remaining in the frying pan (there should be several tablespoons) add flour to thicken. Add a little cold water. Then add this sauce to kettle. Simmer until rabbit is tender.

This delectable dish may be served as soon as it is cooked, or it may be made ahead of time and allowed to stand in a covered dish for a day, or two before serving.

Martha is the epitome of those wonderful cooks whose recipes will be lost to posterity unless someone corners them in the kitchen and lists the ingredients which go into their fabulous dishes. She has no recipe file, and doesn't use a cookbook.

When she's baking a cake she sings "remember" what goes into it, and therefore could give us no cake recipes.

Christopher Fred Fiesel, as we said earlier, is the city's oldest resident . . . at least we've been unable to find anyone who's lived in Torrance longer. He came here in 1893 as a young lad and worked for a dollar a day farming hay and wheat right where the downtown part of Torrance now stands.

His days were long and far from easy—the eight-hour one was a thing of the future in those years. From 4:30 a.m. until 8 p.m. he threshed and hoed and pitched grain.

At length he saved up \$75—and bought a team of horses. His first ranch was between Figueroa and Vermont, and is still worked by two of his sons.

Mrs. Fiesel laughingly admits that her husband is a good farmer, but not much of a cook. "He's only good at boiling water," she said.

The green thumb coveted by so many women belongs to Martha. Their pretty little house on Carson has a large garden which includes a 19-year-old rose trellis. "I just put things in the ground and they grow," she said.

Fiesel himself also hails from Germany; a little town just outside of Stuttgart. With such a background he appreciates good German cooking.

Here is a recipe for Fastnacht Kuecka, known in our language as molasses or honey doughnuts. Ingredients are:

6 tablespoons molasses or honey
 1½ quarts milk
 4 quarts flour
 2 cakes yeast dissolved in ½ cup warm water
 1 cup butter
 4 EGGS
 Scald milk and when it becomes lukewarm mix in two quarts of flour, making a smooth batter; add yeast which has been dissolved. Beat together and allow to stand overnight. Next day, combine the butter and eggs and cream well. Add the honey or molasses and more of the flour, leaving enough to dust bread board. Allow time for full rise and then roll and cut in the form of doughnuts. Let rise again and fry in hot cooking oil or fat.

This makes several dozen—wives with small families would do well to halve the amounts.

Couple Are Complimented

A wedding shower honoring Richard Floyd and his fiancée, Foursquare Church. All friends of the popular pair were bidden to the party Saturday evening last night at 7:30 p.m. in the home of Mr. and Mrs. Aaron Sullivan, 1771 Calamar St.

The young couple will exchange their wedding vows April 3 at 3 p. m. in the Torrance Foursquare Church. All friends of the popular pair were bidden to the party Saturday evening last night at 7:30 p.m. in the home of Mr. and Mrs. Aaron Sullivan, 1771 Calamar St.

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HARBOR TRIP
Regional Staff Correlator
Of YWCA Arrives This Week

Miss Elizabeth H. Payne, national staff correlator of the Young Women's Christian Association in the western region, will visit the harbor area April 3 and 4. It was announced this week by Mrs. Ota Blackstone of the San Pedro "Y."

With headquarters in San Francisco, Miss Payne correlates all aspects of the "YW" work in 11 western states and Hawaii with the activities of the national association.

While visiting the harbor "Y," Miss Payne will discuss leadership for the teenage program and plans for business, professional and industrial members. She will also advise on problems of finance and community work.

Miss Payne, a native of Fayette, Ia, made a brilliant record of USO supervisory work during World War II. She is a graduate of Iowa State Teachers College and had 15 years of local YWCA experience prior to the war.



—Pach Bros. Photo.
 ELIZABETH H. PAYNE
 . . . To Visit Here

GALERIA FLORISTS
TAKE BLUE RIBBON

Flash! Word received in our office just before deadline time Friday was that Clara Gordon Ostreich and Lillie Kay Wadsworth of La Galeria Florists took a blue ribbon first prize for their mother and baby entry in the Los Angeles International Flower Show.

The exhibit was an arrangement suitable for a new mother in the hospital. La Galeria also entered exhibits in two other classifications of the show.

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AND—MANY OTHERS TOO NUMEROUS TO MENTION!

REMEMBER: THE NEW ADDRESS IS 1315 SARTORI
 OPEN EVERY FRIDAY UNTIL 9 P. M.